

# 2013 COUplet

CHARDONNAY + VIOGNIER



COUplet  
2012

CHARDONNAY  
VIOGNIER

Conner-Lee Vineyard  
Columbia Valley Washington



## TASTING NOTES

Our tenth year of producing this outstanding 100% percent stainless co-fermented blend offers aromas of fresh lemons, honeysuckle, lemon grass, Asian pears and honeydew melons. The symphony of fruit on the palate echoes the aromas and is accented by subtle hints of minerality, quince and cashew dust. The wine enters the palate sweet, has a generous, mouth coating mid palate, and remains seamless until the finish. With a heightened sense of freshness, a touch of sweetness and balanced acidity this wine is spring in a bottle.

**RICHLAND & WOODINVILLE, WASHINGTON**  
**1-877-667-8300 • BOOKWALTERWINES.COM**

# 2013 | COUplet

CHARDONNAY + VIOGNIER  
CONNER-LEE VINEYARD

**VINTAGE** Mother nature has had a wicked sense of humor over the past several years with weather patterns ranging from coldest in 2011, to incredibly average in 2012, to the absolute warmest on record in 2013. From the outset of the growing season, 2013 was ahead of schedule by all measures right up until mid to late September when we began to experience small amounts of seasonal rain. The rain was a nice reprieve from the warmest year on record and allowed the flavors in the grapes to catch up to the sugars. The wines from 2013 are emblematic of the warmer season and return to a more "typical" Washington State style with ripe, round flavors surrounded by balanced acidity.

**WINEMAKING** All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt. The grapes were whole cluster pressed and the subsequent press juice was moved to stainless tanks without exposure to oxygen. The juice was then cold settled for two to three days and racked off the juice lees to the final fermentation tanks. The juice was then fined and inoculated with specific white wine yeasts. These yeast were selected specifically to enhance the esters and fruitiness of the wine. Fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate aromas and fruit flavors. Fermentation was stopped 60 days after yeast inoculation. The wine lees were stirred throughout fermentation and for another 30 days once the fermentation was complete to enhance the richness and varietal character of the wine before bottling.

## APPELLATIONS • VINEYARDS

Columbia Valley 100% | Conner-Lee 100%

## FINAL BLEND

52% Chardonnay and 48% Viognier.

## AGING

Fermented and aged in 100% stainless tanks.

## CASES PRODUCED

2,504 cases/750mL

## TECHNICAL DATA

Bottled Winter 2014,  
pH 3.51, TA .56,  
Alcohol 14.2% by  
volume, RS .45%

